

BBQ Pulled Pork Enchiladas

with Charred Corn Salsa



Grab your Meal Kit with this symbol



Brown Onion



Garlic



Carrot



Passata



Pulled Pork



All-American Spice Blend



BBQ Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Sweetcorn



Tomato



Coriander



Greek-Style Yoghurt

 Hands-on: **30-40 mins**
Ready in: **35-45 mins**

Cheesy, saucy and smokey - this American and Mexican fusion is an explosion of colour and flavour! From the sweet and savoury BBQ sauce to the succulent pulled pork and cooling yoghurt, every bite is a delight.

Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium or large baking dish · Large frying pan

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| brown onion | ½ | 1 |
| garlic | 3 cloves | 6 cloves |
| carrot | 1 | 2 |
| butter* | 20g | 40g |
| passata | ½ box | 1 box |
| brown sugar* | 1 tsp | 2 tsp |
| pulled pork | 1 packet (200g) | 1 packet (400g) |
| All-American spice blend | ½ sachet | 1 sachet |
| BBQ sauce | ½ packet (20g) | 1 packet (40g) |
| water* | ¼ cup | ½ cup |
| mini flour tortillas | 6 | 12 |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| sweetcorn | 1 tin (125g) | 1 tin (300g) |
| tomato | 1 | 2 |
| coriander | 1 bag | 1 bag |
| white wine vinegar* | drizzle | drizzle |
| Greek-style yoghurt | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3583kJ (856Cal) | 600kJ (143Cal) |
| Protein (g) | 35.8g | 6g |
| Fat, total (g) | 45.3g | 7.6g |
| - saturated (g) | 19.3g | 3.2g |
| Carbohydrate (g) | 70g | 11.7g |
| - sugars (g) | 26.5g | 11.7g |
| Sodium (mg) | 2115mg | 354mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **200°C/180°C fan-forced**.

Finely chop the **brown onion** (see ingredients) and **garlic**. Grate the **carrot**.



Bake the enchiladas

Place the **mini flour tortillas** on a flat surface. Spoon 1/4 cup of the **filling** down the centre of a tortilla. Roll up tightly and place, seam-side down, in a baking dish. Repeat with the remaining **tortillas** and **filling**, ensuring the enchiladas fit together snugly in the baking dish. Top with the **passata sauce** and **shredded Cheddar cheese**. Bake until the cheese is golden, **10-15 minutes**.



Make the sauce

In a large frying pan, melt the **butter** over a medium-high heat. Cook 1/2 the **garlic** until fragrant, **1 minute**. Add the **passata** (see ingredients) and **brown sugar** and cook, stirring, until slightly reduced, **2-3 minutes**. Transfer to a bowl.



Make the salsa

While the enchiladas are baking, wipe out the frying pan and return to a high heat. Drain the **sweetcorn**, then add to the pan. Cook, tossing, until lightly browned, **4-5 minutes**. Transfer to a bowl. Meanwhile, roughly chop the **tomato** and **coriander**. Add to the **corn**, then drizzle with **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**. Toss to combine.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Make the filling

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **onion** and **carrot**, stirring, until just softened, **3-4 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Add another drizzle of **olive oil**, then add the **pulled pork** and **All-American spice blend** (see ingredients). Cook until fragrant, **1 minute**. Add the **BBQ sauce** (see ingredients) and the **water**. Stir until warmed though, **1 minute**.

TIP: Add a splash more water if the filling looks dry!



Serve up

Divide the BBQ pulled pork enchiladas between plates. Top with the charred corn salsa and **Greek-style yoghurt** to serve.

Enjoy!

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